



Festive Menu 2021

Starters

Spiced sweet potato coconut & mild chill soup (v/ vg/ gf)	£7.00
Gambas pil pil prawns in chilli and garlic butter served with toasted ciabatta	£10.00
Charcuterie plater, homemade pickle, winter spiced tomato chutney and toasted ciabatta bread	£10.00
Duck liver pate infused with cognac & oranges and served with bread	£6.00
Halloumi fries served with cranberry sauce (v/ gf)	£8.00
Breads and olives (gfo, vg)	£3.50

Mains

Roasted free range Norfolk turkey served with pork sage and apple stuffing, honey glazed carrots, roast potatoes, brussel sprouts, parsnips and pigs in blankets. (gfo)	£17.00
Fish and Chips served with mushy peas and tartare sauce	£13.00
Pan fried premium cod with creamy herb mashed potatoes white wine sauce and vine tomatoes (gfo)	£18.00
Lamb Leg, red wine jus, creamy grain mustard infused mash potato and buttered kale	£16.00
Venison burger with bacon, cranberry sauce. Served with hand cut chips (gfo)	£14.00
Vegan burger, sweet potato fries served with cranberry sauce (vg)	£14.00
Venison stew served with horseradish mashed potato and seasonal greens (gfo)	£16.00
Mushroom risotto, truffle oil, baby shallots and celery (v, vgo)	£12.00
Nut Roast with carrots, roast potatoes, parsnips and brussel sprouts (v, vgo)	£16.00

(Lunch Special Between 12-3pm Only)

Festive ciabatta sandwiches either toasted or cold served with chunky chips	£8.00
1) Turkey, stuffing, baby gem lettuce and cranberry sauce	
2) Prawns marie rose sauce and baby gem lettuce	

Desserts

Lemon and lime syllabub, lemon sauce, fruits, and candied peel (v)	£7.00
Warmed chocolate brownie, chocolate sauce and chocolate ice cream (v/gf)	£7.00
Apple and Peach Crumble served with vanilla custard	£7.00
Warmed chocolate fudge cake, Chantilly cream and winter berries (v)	£7.00
Traditional Christmas Plum Pudding with brandy sauce (v)	£7.00
Cheeseboard of Cashel Blue, Smoked Applewood, Brie & Double Gloucester served with chutney, grapes & biscuits (v/gf)	£8.50
Cheesecake of the day	£7.00